

MENÙ SENSORIALE

Green beans, razor clams, caviar, Stracciatella, Taggiasche olives, kiwi, Chartreuse, mugwort

Cuttlefish, artichoke, Lardello, bottarga, saffron, laurel, parsley, Amalfi lemon

Tagliolini with black truffle

Red mullet, foie gras, beetroot, lovage, Uda pepper

Piglet, Limoncello, chamomile, zucchini, mustard seed

* Banana, vanilla, jasmine, yuzu

6-Course menu 180€

WINE PAIRING 85€

* Our selection of Italian cheeses

Instead of the dessert: supplement 10€

In addition to the dessert: supplement 18€

All our menus are served for the entire table

Our dishes can contain the following allergens:

Gluten, lactose, nuts and soy. In case of allergy, please notify us.

Head Chef : Verstrepen Louis